CLASSIC COCKTAILS
230,-

IRISH COFFEE
Tullamore dew, Coffee,
Irish Syrup, Cream

PENICILLIN
Monkey Shoulder Smokey,
Honey, Ginger, Lemon

BIJOU
Green Chartreuse, Sweet Vermouth,
Plymouth Gin, Orange Bitters

LAST WORD
Green Chartreuse, Bombay Gin,
Maraschino Liqueur, Lime

PISCO SOUR
Pisco, Lemon, Simple Syrup, Egg White

MOCKTAILS
155,-

FALSA PALOMA
ZESTY - REFRESHING - AROMATIC
Timur Berry Cordial, Lime,
Mandarin & Bergamot Soda, Spice Mix

RED VELVET
BRIGHT - TART - FRUITY
Martini Floreale, Lime, Cherry, Ginger Ale

ISH-SPRITZ
FRESH – BITTER – FIZZY
Martini Vibrante, Lingonberry Shrub,
Frizzero Rose

BOMAN
BAR BOMAN • CONTINENTAL

BOMAN SPECIALS
230,-

FIREFOX
TANGY - VIBRANT - FRUITY
Brugal 1888. Mango, Strawberry, Lime, Ginger Beer

PALOMA NARANJA
SHARP - HERBAL - ZESTY
Patron Silver, Timur Berry Cordial, Lime,
Mandaring & Bergamot Soda, Spice Mix

MONA LISA
FLORAL - ELEGANT - REFRESHING
Grey Goose, Lemon Grass, Lillet Rose, St Germain,
Cherry, Chamomile, Bubbles

MINT CONDITION
REFRESHING - FRUITY - HERBAL
London No3 Gin, Hendrick's Gin, Yuzu, Peppermint

YELLOWSTONE
DEEP - SPIRITED - SOPHISTICATED
Eagle Rare 10y, Cocchi Vermouth Torino, Galliano
Espresso, Fernet Branca, Cacao & Orange Bitters

LAST SUMMER
LIGHT - BITTERSWEET - SPIRITED
Aquavit, Lillet Blanc, Aperol, White Chocolate,
Coconut, Bitters

THE LITTLE RED CHAIR
SAVORY - UMAMI - SPICED
Tranqueray, Cointreau, Spices,
Honey Ginger, Lime, Shiitake

GLØGG FASHIONED
SPICED - MOUTHFUL - CRISP
Monkey Shoulder, Homemade Gløgg,
Simple Syrup, Bitters

BOMAN
BAR BOMAN • CONTINENTAL

SERVED 11-22

ALL DAY

GRILLED FOCACCIA 110,-
Daily Condiments
ALLERGENS: WHEAT, EGGS, SULPHITE

AVOCADO TOAST 285,-
Tomatoes from Hanasand, Coriander, Lime, Cream Cheese
ALLERGENS: WHEAT, MILK, SESAME

BOMAN'S CHICKEN CAESAR SALAD 345,-
Chicken from Eng Gård, Parmigiano- Reggiano, Bacon, Bread Crumbs
ALLERGENS: WHEAT, EGGS, MILK, SULPHITE, FISH

TOAST SKAGEN 345,-
Horseradish, Lemon, Vendace Roe, Dill & Toast
ALLERGENS: WHEAT, SHELLFISH, EGGS, SULPHITE, FISH, MILK

GRILLED CHEESEBURGER 365,-
Pepper Mayonnaise, Cheddar, Pickles & French Fries
ALLERGENS: WHEAT, EGGS, SOY, SULPHITE, MILK

PLANT-BASED BURGER 355,-
Pepper Mayonnaise, Cheddar, Pickles & French Fries
ALLERGENS: WHEAT, EGGS, SOY, SULPHITE, MILK

LØYROM FROM KALIX (30G) 445,-
Red Onion, Lemon, Sour Cream & Toast
ALLERGENS: WHEAT, EGGS. FISH, MILK

STEAK TARTARE 375,-
Capers, Mustard Seeds, Shallots & French Fries
ALLERGENS: WHEAT, EGGS, WHEAT, SULPHITE, FISH, MUSTARD, MILK, BARLEY

SPANISH OLIVES 85,-
ALLERGENS: NONE

BOMAN NUTS 70,-
ALLERGENS: PEANUTS, ALMONDS, PECANS, HAZELNUTS, PISTACHIOS

CRISPS 60,-
Seasalt or Spanish Chilli & Parsley
ALLERGENS: PEANUTS, MILK

BISCOTTO 35,-
ALLERGENS: WHEAT, EGGS, PISTACHIOS, ALMONDS

MACAROONS & CHOCOLATE TRUFFLES 145,-
ALLERGENS: ASK YOUR WAITER

SINGLE MALT WHISKY

Cragganmore 12Y	129,-
Glenmorangie Original	129,-
Glenkinchie 12Y	129,-
Laphroaig 10Y	139,-
Caol Ila 12Y	139,-
Talisker 10Y	139,-
Ardbeg	149,-
Glenrothes 12Y	155,-
Macallan 12Y Double Cask	169,-
Lagavulin 16Y	189,-
Nikka Whisky Miyagikyo	215,-
Balvenie 12Y American Oak	245,-
Glenmorangie 18Y	255,-
Balvenie 14Y Caribbean Cask	310,-
Highland Park 18Y	345,-
Glenmorangie Signet	425,-
Macallan Rare Cask	680,-
Macallan 18Y Double Cask	680,-
Highland Park 25Y	1125,-
Macallan Time: Space Mastery	2620,-
Macallan M Decanter	5500,-

WHISKEY & BOURBON

Jack Daniel's	119,-
Tullamore Dew	119,-
Johnnie Walker Black Label	119,-
Jim Beam Rye / Bourbon	119,-
Jameson	119,-
Jameson Black Barell	129,-
Eagle Rare	135,-
Monkey Shoulder	135,-
Jim Beam Rye	139,-
Sazerac Rye	155,-
Angels of Envy	155,-
Jack Daniel's Single Barrel	155,-
High West Double Rye	155,-

BRANDY & COGNAC

Braastad VS	129,-
Hennessy VS	129,-
Pettersen XO	129,-
Renault Carte Noire	135,-
Braastad VSOP	139,-
Hennessy VSOP	139,-
Martell VSOP	145,-
Braastad XO	159,-
Remy Martin VSOP	149,-
Braastad XO Superior	185,-
Leopold Gourmel Age des Fleurs	219,-
Martell Cordon Bleu	239,-
Martell XO	269,-
Baron Otard XO	315,-
Remy Martin XO	370,-
Hennessy XO	385,-
Hennessy Paradis	1990,-

BITTERS

Campari	95,-
Underberger 2CL	99,-
Jägermeister	115,-
Gammel Dansk	119,-
Fernet Branca	129,-

VARIOUS SPIRITS

Bokma Oude Friesche Genever	90,-
Cocchi Extra Dry	99,-
Cocchi Aperitivo Americano Bianco	109,-
Pernod	109,-
Ricard Pastis	109,-
Cocchi Dopo Teatro	119,-
Green Chartreuse	185,-

VODKA

Koskenkorva	125,-
Ketel One	135,-
Grey Goose	145,-
Belvedere	145,-
Grey Goose Altius	345,-

GIN

Bombay Sapphire	129,-
Tanqueray	135,-
Harahorn Small Batch	140,-
Harahorn Pink	150,-
Kimerud Gin	155,-
Bareksten	155,-
Tanqueray No.10	155,-
No.3 London Dry Gin	155,-
Ramsbury	160,-
The Yatch Club Dry Gin	155,-
Hendrick's	165,-
Another Hendrick's	165,-
Botanist	165,-
Monkey 47	180,-

RUM

Planteray Original Dark	129,-
Plantation 3 Stars	129,-
Diplomatico Planas Blanco	155,-
Brugal 1888	155,-
Ron Zacapa 23	175,-
Diplomatico Reserva Exclusiva	175,-
Brugal Coleccion Visionaria	200,-
Ron Zacapa XO	345,-
Brugal Maestro	520,-

TEQUILA & MEZCAL

Jose Cuervo Tradicional Reposado	125,-
Ojo de Tigre	139,-
Patron Silver	145,-
Del Maguey Vida	149,-
Patron Anejo	165,-
Patrón el Cielo	445,-

AQUAVIT

Simers Taffel	142,-
Gammel Opland	142,-
Løitens Linie	142,-
OHD Akevitt	157,-
Gilde Non Plus Ultra	175,-

LIQUEURS

Amaretto	109,-
Bailey's	119,-
St. Hallvard	109,-
Galliano Espresso	119,-
Cointreau	129,-
DOM Bénédictine	119,-
Sambuca	120,-
Drambuie	145,-
Grand Marnier	129,-

CALVADOS

Boulard Grand Solage	129,-
Boulard XO	179,-

ARMAGNAC

Château de Pellehaut	395,-

GRAPPA

Grappa Barbaresco	149,-
Grappa Barbaresco Aged	169,-

SERVED 11-16

LUNCH

MONDAY - SATURDAY

OMELETTE 295,-
Aged Jarlsberg Cheese, Green Salad & Tomatoes
ALLERGENS: EGGS, SULPHITE, MILK

EGGS BENEDICT 295,-
Poached Eggs, Smoked Ham, Spinach & Hollandaise
ALLERGENS: WHEAT, EGGS, SULPHITE, MILK

EGGS ROYAL 295,-
Poached Eggs, Smoked Salmon, Spinach & Hollandaise
ALLERGENS: WHEAT, EGGS, SULPHITE, FISH, MILK

SERVED 16-22

EVENING

3 OR 6 OYSTERS 220,- / 420,-
Lemon, Red Wine Vinegar, Shallots
ALLERGENS: SULPHITE, MOLLUSCS

SALTED CUCUMBER 105,-
Sour Cream & Honey (Perfect with vodka!)
ALLERGENS: SULPHITE, MILK

SPANISH ANCHOVIES 165,-
Fennel Croquette & Sumac
ALLERGENS: WHEAT, EGGS, SULPHITE, FISH, MILK

ENDIVES 145,-
With Sesame Dip & Sumac
ALLERGENS: SESAME, MILK

PATA NEGRA HAM 285,-
Croissant & Hazelnuts
ALLERGENS: WHEAT, EGGS, MILK, HAZELNUTS

MUSHROOM PÂTÉ 275,-
Chanterelles, Cornichons, Calvados & Grilled Bread
ALLERGENS: WHEAT, EGGS, SOY, SULPHITE, MILK

MONKFISH CARPACCIO 295,-
Seasonal Citrus, Daikon, Coriander & White Soya
ALLERGENS: EGGS, SOY, SULPHITE, FISH

ANTONIUS OSCIETRA CAVIAR 1799,-
(50g) Served with Waffles, Red Onion & Sour Cream
ALLERGENS: WHEAT, FISH, MILK

WINE
BY THE GLASS

BUBBLES

Pol Roger Brut Réserve Non Vintage	275,-
Torre dei Vescovi Prosecco, Brut	149,-
Crémant de Bourgogne	169,-
Oddbird Blanc De Blancs, Non Alcoholic	109,-

ROSÉ WINE

Minuty Prestige, Provence	185,-
Domaine Horgelus, Gascogne	139,-

WHITE WINE

Theatercaféen Blanc Côtes du Rhône	165,-
Soave Torre dei Vescovi	133,-
Bramito Chardonnay	185,-
Pouilly-Fumé Calcite, Francis Blanchet	219,-
Riesling Urgestein	229,-
Chablis, Lamblin & Fils	239,-
Bourgogne Chardonnay Rene Lequin-Colin	252,-
Saint-Aubin 1.er Cru Les Cortons 2024 Domaine Roux	395,-

RED WINE

Theatercaféen Rouge Côtes du Rhône	165,-
Villa Antinori	170,-
Viña Izadi Reserva	176,-
Barbera d'Alba	195,-
Viviani Valpolicella	199,-
Langhe Nebbiolo Occhetti	219,-
Bourgogne Pinot Noir, Rene Lequin-Colin	252,-

BEER & CIDER

Hansa Draft 0,4L	149,-
Heineken	145,-
Hansa Lite Gluten-free	149,-
NOAM	150,-
Birra Moretti	155,-
Sol	145,-
Nøgne Ø Brown Ale	145,-
7 Fjell Småtøs, American Blond	165,-
Bulmers Original	195,-
Weihenstephaner	199,-
7 Fjell Ulrikken, DIPA	195,-
Nøgne Ø - Himla Humla, Non Alcoholic	99,-
Clausthaler, Non Alcoholic	99,-
Erdinger Alkoholfrei, Non Alcoholic	99,-

JUICES & MINERAL WATER

Mineral Water & Soda	69,-
San Pellegrino	69,-/109,-/145,-
Juices	89,-
Apple Juice Ringi	119,-/195,-
Cold- Pressed Orange Juice	89,-
Yuzu Lemonade	99,-
Raspberry Lemonade 0,33l	115,-
Kombucha	125,-
Oddbird Blanc De Blancs 0% 0,75l	495,-

COFFEE & TEA

Coffee	69,-
Caffe Latte Single/Double	65,-/69,-
Cappuccino Single/Double	65,-/69,-
Espresso Single/Double	59,-/65,-
Selection of Tea	69,-

WINE
BY THE BOTTLE

CHAMPAGNE

Pol Roger Brut Réserve Non Vintage	1625,-
Moët & Chandon, Brut Impérial	1795,-
Moët & Chandon, Brut Impérial, Rosé	1950,-
Bollinger Special Cuveé	2250,-
Pol Roger Blanc de Blancs 2016	2525,-
Ruinart Blanc de Blancs	2795,-
Dom Perignon 2015	6950,-
Krug Grande Cuvée	6995,-

SPARKLING WINE

Torre dei Vescovi Prosecco, Brut	860,-
Crémant de Bourgogne	995,-
Herbert Hall Brut Rosé 2021	1575,-
Herbert Hall Brut 2022	1650,-

ROSÉ WINE

Minuty Prestige 2025, Provence	875,-
Domaine Horgelus 2025, Gascogne	665,-

WHITE WINES

Theatercaféen Blanc Côtes du Rhône	795,-
Soave Torre dei Vescovi 2024 Cantine Vitevis	650,-
Bramito Chardonnay 2025 Marchesi Antinori	915,-
Vouvray Cuvée Silex Chenin Blanc 2024 Vigneau-Chevreau	1025,-
Mâcon Villages 2024, Domaine de Créts	1095,-
Riesling Urgestein 2025, Weingut Nigl	1115,-
Chablis 2024, Lamblin & Fil	1190,-
Pouilly-Fumé Calcite 2025 Francis Blanchet	1075,-
Bourgogne Chardonnay 2024 Rene Lequin-Colin	1250,-
Saint-Aubin Les Cortons 2024 Premier Cru, Domaine Roux	1895,-
Chassagne-Montrachet Les Embrazees 2023, Premier Cru, Vincent & Sophie Morey	2295,-

RED WINES

Theatercaféen Rouge Côtes du Rhône	795,-
Villa Antinori 2023 Marchesi Antinori	795,-
Morgon Coeur de Granit 2024 Cave du Château de Chenas	860,-
Viña Izadi Reserva 2021	880,-
Viviani Valpolicella 2023, Cantina Viviani	985,-
Barbera d'Alba 2025 Osvaldo Viberti	960,-
Château La Vieux Bonneau 2020 Frank Despagne & Fils	1025,-
Langhe Nebbiolo Occhetti 2023 Renato Ratti	1085,-
Bourgogne Pinot Noir 2023 Rene Lequin-Colin	1250,-
Barbaresco 2021 Produttori del Barbaresco	1475,-
Chambolle- Musigny Hermance 2023 Anne & Sébastien Bidault	2050,-
Brunello di Montalcino 2021, Uccelliera	2250,-